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one of a high molecular weight starch hydrolysate having a DE of 1 to 20 or a crystalline hydrate former, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose; the baked good, when having a thickness of about 2.2 mm, having a modulus of at least 200 g/mm<sup>2</sup> at a moisture content of 10%.

*C3* 20. (Amended) A filled food product, comprising:

a baked good composition comprising flour, water and a sweetener, wherein the sweetener comprises at least 40% of at least one of a high molecular weight starch hydrolysate having a DE of 1 to 20 or a crystalline hydrate former, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose; and,

a filling in contact with the baked good.

Please cancel claims 4, 8, 14, and 16:

4. (Cancelled) The composition according to claim 3, wherein the sweetener comprises at 40% of at least one of high molecular weight starch hydrolysate and crystalline hydrate former.

8. (Cancelled) The composition according to claim 1, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose.

14. (Cancelled) The baked good according to claim 12, wherein the sweetener comprises at least 40% of at least one of the high molecular weight starch hydrolysate and the crystalline hydrate former.

16. (Cancelled) The baked good according to claim 12, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose.